

COFFEE PROFILE



JOHN BURTON LTD

ETHIOPIA HALO BERITI ETH-21 60KG BAG

FARM INFORMATION

COUNTRY: Ethiopia

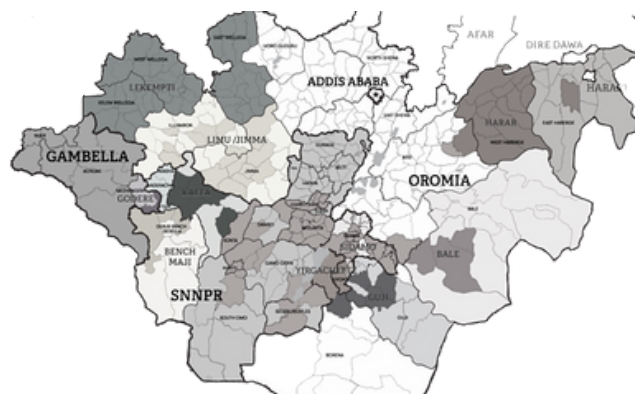
REGION: Yirgacheffe

WASHING STATION: Halo Beriti

SOIL: Red brown, good quality drainage, fertile clay

ALTITUDE: 2200-2300m ASL

WATER SOURCE: Spring water



HISTORY

Halu Beriti Washing Station was established in 2014 and serves 750 smallholder producers, who deliver their coffee in cherry form. Natural lots are dried on raised beds for 8–15 days when the weather is sunny or 15–20 days when it is cloudy. Coffees in Ethiopia are typically traceable to the washing station level, where smallholder farmers—many of whom own less than 1/2 hectare of land, and as little as 1/8 hectare on average—deliver cherry by weight to receive payment at a market rate. The coffee is sorted and processed into lots without retaining information about whose coffee harvest is in which bag or which lot.

COFFEE PROFILE

VARIETAL: Heirloom Yirgacheffe

PROCESS: Washed

GRADE: 1

COLOUR: Green

SCREEN SIZE: 15/16

BEAN DENSITY: 86-87

MOISTURE: 9.5-10%

TASTING NOTES

INTERNAL CUPPING SCORE: 84

AROMA OF APRICOT AND CHOCOLATE
COOKIE WITH HINTS OF PINK PEPPER.
FLAVOURS OF DARK SPICES, MARMALADE,
ROASTED NUTS AND BLACK TEA NOTES
WITH COLA ON THE AFTERTASTE. SOME
ACIDITY AND LONG BODY.

